**All About Cakes**
Are you interested in sweets? In this class students will gain an understanding of cake production and techniques. A uniform is required: hat or hair covering, chef's coat, smock or apron, and closed toe shoes. *Instructor: Ducker, Erin*

**Artisan Breads**
This class will give students an understanding of Artisan breads and bread productions. Uniform required: hat or hair covering, chef's coat, smock or apron, and closed toe shoes.
*Instructor: Ducker, Erin*

**Barbecue Essentials**
Learn the fundamentals of meat cuts, classic knife cuts and skills, dry heat cooking techniques, and BBQ cooking. Uniform required: hat or hair covering, chef's coat, smock or apron, and closed toe shoes. *Instructor: Williams, Gwen*

**Culinary Essentials (Beginning)**
Students will learn basic knife skills, cooking techniques, cheese making, and menu planning focused on local ingredients. Uniform required: hat or hair covering, chef's coat, smock or apron, and closed toe shoes. *Instructor: Hamm, Gregory*

**Further Down the Fermented Trail**
In this primarily hands-on class, students will explore more fermented foods such as yogurt, kefir, beans, and grains and have an environment in which to experiment with their own fermented food interests. Uniform required: hat or hair covering, chef's coat, smock or apron, and closed toe shoes.
*Instructor: Bauman, Donna*

**Servsafe Certification**
Students will understand the national regulations for safety and sanitation as it relates to food service. A textbook and uniform is required: hat or hair covering, chef's coat, smock or apron, and closed toe shoes. *Instructor: Williams, Gwen*

| CULINARY & HOSPITALITY ARTS | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| Course Name | Course # | Hours | Start - End Dates | Day(s) | Time | Cost | Location | City | Building |
| **CHATHAM COUNTY** | | | | | | | | | |
| Artisan Breads | 3326 | 22.5 | 10/26 - 11/23 | M | 3:00p - 7:30p | 70.55 | PMC | Pittsboro | Bldg 45, Rm 145 |
| Further Down the Fermented Trail | 3327 | 24 | 10/6 - 11/17 | T | 2:00p - 6:00p | 70.55 | PMC | Pittsboro | Bldg 45, Rm 145 |
| **HARNETT COUNTY** | | | | | | | | | |
| All About Cakes | 3105 | 16 | 10/7 - 10/28 | W | 4:30p - 8:30p | 70.55 | DCTR | Dunn | TBD |
| Artisan Breads | 3103 | 14 | 9/3 - 9/24 | Th | 3:30p - 7:00p | 70.55 | DCTR | Dunn | TBD |
| Barbecue Essentials | 3102 | 10 | 9/8 - 9/29 | T | 5:30p - 8:00p | 70.55 | DCTR | Dunn | TBD |
| Culinary Essentials (Beginning) | 3104 | 24 | 9/3 - 9/24 | Th | 8:30a - 2:30p | 70.55 | DCTR | Dunn | TBD |
| Servsafe Certification | 3101 | 15 | 9/14 - 9/29 | MT | 5:00p - 7:30p | 70.55 | DCTR | Dunn | TBD |
| **LEE COUNTY** | | | | | | | | | |
| Artisan Breads | 3502 | 22.5 | 9/21 -10/19 | M | 4:00p - 8:30p | 70.55 | LMC | Sanford | Bldg 9, Rm 80 |
| Servsafe Certification | 3501 | 15 | 10/5 - 10/20 | MT | 4:00p - 6:30p | 70.55 | LMC | Sanford | Bldg 9, Rm 80 |